



Simple | Healthy | Delicious

Mini Goji Cheesecakes

INGREDIENTS

1 cup graham cracker crumbs
4 tablespoons melted unsalted butter or olive oil
8 ounces cream cheese, room temperature
¼ cup sour cream, room temperature
1 egg
¼ cup organic cane sugar
1 teaspoon pure vanilla extract
3 tablespoons Nature's Earthly Choice Goji Powder



DIRECTIONS:

1. Pre-heat the oven to 350 degrees Fahrenheit and fill a standard muffin pan with cupcake liners. In a bowl, combine the graham crackers and melted butter. Transfer about 1 tablespoon of the mixture to each liner, pressing down firmly to create a compact crust.
2. In a large bowl, beat the cream cheese and sour cream together. Add the egg, sugar, vanilla, and goji powder and mix until smooth.
3. Transfer about 2 tablespoons of the cheesecake mixture to each cavity. Bake for 18 to 20 minutes or until a toothpick comes out clean. If you'd like to remove the wrappers, let the cheesecakes cool completely. Serve chilled with whipped cream and berries.